


APPETIZERS

 ESCARGOT (a) Garlic butter Open ravioli / parsley chip Sage milk	<i>Burgundy, France</i>	1,100
LOBSTER Grilled Maine lobster Chanterelles (seasonal), potato gnocchi Mushroom reduction	<i>Maine, U.S.A.</i>	1,300
SCALLOP (a)(p) Grilled Onagawa scallops Leek & Bacon	<i>Onagawa, Japan</i>	900
 BEEF TARTAR Our version of the tartar Egg yolk 67C / cornichon / horseradish Ciabatta	<i>New South Wales, Australia</i>	950
DUCK RAVIOLI (a) Pan seared foie gras Confit celeriac, Parmesan Black summer truffle jus	<i>Perigord, France</i>	900

SOUPS

 LOBSTER BISQUE (a) Lobster ravioli Lemon cream	<i>Maine, U.S.A.</i>	680
MUSHROOM SOUP (v) Mushroom duxelles / truffle essence Egg yolk confit	<i>Blend of mushrooms from around the world</i>	680



SIGNATURE DISH

(a)
CONTAINS ALCOHOL

(p)
CONTAINS PORK

(v)
VEGETARIAN

FROM THE SEA

 JAPANESE SEABASS 140 grams	<i>Toyosu market, Japan</i>	1,700
DOVER SOLE 140 grams	<i>Brittany, France</i>	1,800
TURBOT 140 grams	<i>Brittany, France</i>	1,700
 LOBSTER 600 grams	<i>Maine, USA</i>	2,100

All grilled items from the farm are available with a choice of Chef Sebastian's signature sauces

Bergamot infused Chardonnay **(a)**

Macadamia Romesco

Cucumber dill **(a)**


SIGNATURE DISH

(a)
CONTAINS ALCOHOL

(p)
CONTAINS PORK

(v)
VEGETARIAN

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX.

GRILLED SELECTION

RANGERS VALLEY, WAGYU RIBEYE MARBLE SCORE 6 300 grams	<i>New South Wales, Australia</i>	2,100
JACK'S CREEK, TENDERLOIN MARBLE SCORE 5 200 grams	<i>New South Wales, Australia</i>	2,900
WAGYU TENDERLOIN MARBLE SCORE A3 150 grams	<i>Okayama, Japan</i>	3,900
IBERICO LAMB Premium lamb chops 280 grams	<i>Aragon, Spain</i>	2,400
ROAST BEEF Roasted prime rib, marble score 4 350 grams (Available from 18:30 to 22:00 hours daily)	<i>Queensland, Australia</i>	2,800
BONE-IN RIB EYE Roasted on the bone with garlic and thyme, marble score 4 1300 grams	<i>Queensland, Australia</i>	6,200

All grilled items from the farm are available with a choice of Chef Sebastian's signature sauces

Red wine **(a)**
Peppercorn **(a)**
Mushroom **(a)**
Chimichurri Rojo
Béarnaise

FROM THE MARKET

SAUTÉED CHANTERELLES, COLONNATA, EGG, BLACK SUMMER TRUFFLE (SEASONAL) (P)		450
CHARRED BROCCOLINI, SOFT BOILED QUAIL EGG, QUINOA, TRUFFLE ESSENCE (V)		250
MASHED POTATO FROM FRANCE (V)		250
CREAMED SPINACH, PARMESAN PINE NUT CHIPS (V)		250
SEASONAL SAUTÉED MUSHROOMS, COLONNATA (P)		250
WHOLE ROASTED ZUCCHINI, PISTACHIO, PANCETTA, BURNT ONION POWDER (P)		250
GARDEN SALAD, BALSAMIC VINAIGRETTE (V)	SMALL	200
	LARGE	450
CAESAR SALAD, ANCHOVY DRESSING, CRISPY PARMA HAM (P)	SMALL	220
	LARGE	480

 SIGNATURE DISH

(a)
CONTAINS ALCOHOL

(p)
CONTAINS PORK

(v)
VEGETARIAN

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX.